

Viberti

La Gemella Barbera d'Alba DOC

100% Barbera

"La Gemella", meaning twins, is named in honor of the winemaker's mother, Maria, who is a twin and a lover of Barbera. She is the driving spirit behind the Viberti family.

Tasting Notes:

Expressive floral tones of wild rose, fresh berries, and crushed mineral. The power and intensity of the bouquet is especially attractive and bold. The wine's dark concentration within layers of blueberry and earth is perfectly balanced by those ethereal aromas. Enjoy now and through 2017.
Serve with pasta primavera, pizza margherita, and grilled or roasted white meats.

Vineyards:

Region:	Barbera d'Alba, Piedmont, Italy
Size:	5 hectares
Training Method:	Guyot
Planting Density:	6000 vines/hectare
Soil Composition:	Clay
Elevation:	400 meters
Exposure:	Southwestern

Winemaking:

Harvest:	Hand-harvested in late September through early October
Fermentation	After stalk removal and pressing, contact with the skins takes place in the roto-fermenter for 8-10 days. Malolactic fermentation then takes place in French oak vats at 20° C. The wine is transferred back into stainless steel tanks for 3-4 months.

Aging:

8 months in French oak vats followed by 2 additional months in bottle.

Technical Data:

Alcohol:	14.0%
Residual Sugar:	1.5 grams/liter
Acidity:	6.3 grams/liter



IMPORTER
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